STRIPES ARE COMING

DELICIOUS MENUS-FLORENCE ROSE FASHIONS-CYNTHIA-ADVENTURES WITH A PURSE

MRS. WILSON GIVES CHRISTMAS PLANS

Number of Main Dishes to Choose From in Order to Find the One That Everybody Likes Best

Four Menus With Delicious Food in Them and Easily Followed Recipes Showing How to Cook It

By MRS. M. A. WILSON Cappright, 1919, by Mrs. M. A. Wilson, All rights reserved.)

EISURELY preparation of the Christmas dinuer makes for its sue-cess. Each family is an authority in itself as to the choice of the piece de resistance. Turkey, duck, goose, chicken, guinea hen, suckling pig, shoulder of fresh pork and the baked ham afford a splendid variety.

SUGGESTIVE MENUS

Clear Tomato Soup Celery Filling Cranberry Jelly Roast Turker Brown Gravy
Mashed White Potators
Coleslaw
Coleslaw

Creamed Opions Mince Pie Home-Made Pickles Potato Filling
Currant Jelly
Cauliflower Roast Apples Bweet Potato Pone

Celery and Cabbage Salad Cranberry Pic Coffee Olives

Celery Baked Fresh Country Shoulder of Apple Sauce Spinach Candied Sweet Potatoes Spinar Lettuce French Dressing Pumpkin Pic Coffee

Chowchow

Oysters on Half Shell Champagne Style Sauce
Baked Ham Current Jelly
Browned Sweet and White Potatoes

Spiced Cocumber Rings Corn Peas Crauberry Roll Coffee

Roast Goose Select a plump bird and remove the plu feathers. Singe and draw, then wash well in warm water using a vegetable brush to scrub the skin. Plunge into cold water. Now place the geose is a preserving kettle and add

One lagget of soup herbs. Two onions.
Sufficient boiling water to cover.
Bring to a boil and cook for threemarters of an hour. Remove and let
sol. Place one-half cup of shectening

in a large frying pan and add One and one-half cups of finely Cook until seft and add

Two cups of masked polators,
One cup of fine bread crumbs,
One-half cup of finely chopped pars

One-half cup of finely chopped velery One-half cup of finely chopped pimen

The meat picked from the neck and liblets, chopped fine, also One teaspoon of thume, Three-quarters teaspoon of sweet

The meat picked from the neck and giblets, chopped fine, also.

One teaspoon of thyme.

There quarters teaspoon of size that for the choice of meat in a deep savespan and add:

One-half teaspoon of poultry seasons fine.

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Cone teaspoon of thyme.

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One teaspoon of thyme.

One

To make the gravy, drain nearly all the fat from the pan, add sufficient boil-ing water and cook for a few minutes. Sweet Potato Pone

Wash and cook until tender the de-nired number of potators. Cool, re-more the skins and mush. Now add to ten medium-sized point es One-half teaspoon of cinnamon,

One-half tenspoon of natines.
Four tablespoons of baron fat.
One and one-half tenspoons of saif.
One-half tenspoon of white pepper.
Mix well and then spread one inch

The Question Corner Today's Inquiries 1. Describe a convenient serving

2. What should be remembered and calculated for in having a cloth dress dyed?

3. In what attractive way can the

Christmas idea be carried out in a bridesmaid's dress at a December wedding?

What can be used as a mild bleach for wedlen garments?

In starching black or brown articles what kind of starch may be used?

Describe a clfarming evening dress of gray and pink.

Saturday's Answer . In a new style davenport, made with wide upholstered arms, there is a compartment under each arm to hold the talking machine

and its records. The arms fold back on hingen.
An easy way of making a useful

An easy way of making a useful Christmas gift is to cover an ordinary funnel with silk letting the silk extend into a bag to hold a ball of twine. The bag hangs up on its drawing ribbons.

Heating a lemon before squeezing it will bring out the juice more teach.

Folds of silk are made into a standing collar that extends to the waist and is held there with single flowers on each side of a table vest on a pretty evening

5. A dish drainer easy to make at home has any ordinary large bread or biscuit pan 4s its foundation. The racks are made of soft No. 12 or 14 wire, hent into shape with pliers, fitting into the pen and made high chough to keep the dishes out of any water that collects on the pan.

6. A rug of any kind can be laid arrows at ironing board and sembbed with soapsude a little at a time. The saids should be wired off with a soft eleth.

Ask Mrs. Wilson

If you have any cookery prob-iems, bring them to Mrs. Wilson. She will be glad to answer you through these columns. No peronal replies, however, can be given. Address questions to Mrs. M. A. Wilson, Evening Public League,

Cook slowly until soft, but not brown, then add the pear and five pints of cold water.
One bunch of soup herbs, One-half teaspoon of poultry season-

Fresh Country Shoulder of Pork

Place in a reasting pan and place in a hot oven. Let brown for thirty minutes. Reduce the even heat to moderate and commence to baste, using boiling water. and baste every lifteen minutes, for three and one-quarter hours, frequently and when ready to frequently and when ready to serve in love with Catholic young men. Both parsley. Drain the excess fat from the pan and add the required amount of boiling water to make the gravy.

Mrs. Wilson

There have been suits and coats made of striped woolen fabrics and many silk frocks of striped design—large unmistabiling water to make the gravy.

These things depend entirely on the people. There have been mixed marriages that have turned out happily, if each one has refrained from interfering with the religion of the other, and if the promises in regard to the

Answers Queries

My dear Mrs. Wilson—In the absence of braudy can one use rye whisky for preserving, such as brandy peaches, and if so, how is it used?

D. B.

No. 17

My dear Mrs. Wilson—Could you give me a recipe for Philadelphia scrapple? MRS. E. D.

My dear Mrs. Wilson-Will you kindly give me recipe for Hungarian goulash, also for Phila? delphia pepper pot? Your recipes are simply great. There seems to be no such thing as failure, if one follows your directions. Thanking you, I am M. E. H.

One half cup of anions. One carrot, dired, One faggot of soup herbs. When the meat is tender, season

oth:
One teaspoon of salt.
One and one-half teaspoons of

paprika. Thicken the gravy with browned flour and then add one-half cup of sour cream. Garnish with finely chopped

The pepper pot recipe is coming soon

No. 20 💌 My dear Mrs. Wilson—Often I read your articles and have for for a long time wanted to ask you how to put up fresh corn in jars. I have made three attempts and have wasted time, money and material, without success. I cut the corn from the kernel and cooked it in salt water for about ten minutes, but it seems

for about ten minutes, but it seems no matter how tight I scaled the fars it would burst the cover and squiet out, becoming sour.

B. R. It is too late now to go into the seere and making of successful canning of corn. Next series in the spring will give you the help you need.

My Dear Mrs. Wilson-Please tell me what to serve for about 25 girls? I am giving a linen shower for a friend. Also give me a recipe for filling for sandwiches? Will you please answer through your columns? Mrs. H. S.

Serve potato salad, sliced Italian bologna and buttered rolls, with a slice of plain cake and ginger ale. Sandwich Filling

Chop very tine Three medium sized onions, One bunch of paraley, One leek, One half pound of boiled ham, longuo

One teaspoon of salt,
One-half teaspoon of white pepper,
One-quarter teaspoon of mustard.
Mix thoroughly and spread between
thin slices of buttered bread.

Please Tell Me What to Do

By CYNTHIA

Cruthia wishes to remind ber readers that letters should be short, written on one side of the paper only and signed with the full name. The pame will not be printed with the

Step "Smacking" Them

thick on well greated and floured baking dish. Now place in a small bowl of one cup of molesees, One-half cup of flour.

Dear Conthin-I am seventeen years old and an engaged to a young man of twenty. I really love him, but I am just siek and tired of the way he treats. One cup of molasses,
One-half cup of flour.
Three tablespoors of boron fat.
One transpoon of cinnamon.
Mix thoroughly, specad over the sweet potatoes and bake in a moderate even for thirty five minutes. Serve from the dish.

Pea Soup

This can be made on Wednesday and reheated for the dinner. Soak one cup of dried peas in one quart of warm water over night. In the mornings wash and drain, then minee four ounces of sait pork fine. Place in a saucepan and other three in a manuscript in the morning and other three in a saucepan and other transports.

One cup of molasses, then it is a congaged to a young map of twenty. I really love him, but I am just sick and fired of the way he treats nee. And if he danced with a lot of girls it would be different, but he'll stay with offse all evening.

I have one bad fault —if a young man any account of warm water over night. In the morning wash and drain, then minee four ounces of sait pork fine. Place in a saucepan and other transports of the way he treats nee. When he takes me to a party I do not see him again till it is time to go home. And if he danced with a lot of girls it would be different, but he'll stay with offse all evening.

I have one bad fault —if a young man again with offse all evening.

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I have one bad fault —if a young man again with offse all evening.

I have one bad fault —if a young man again with offse all evening.

We were coming home.

We were coming home from a party one pight and he fold me a lie, so I

wash and drain, then minee four owness of salt pork fine. Place in a saucepan and add

One and one-half cups of sliced on tons.

Cook slowly until seft, but not brown then add the pear and o big baby.
Of course, they all take things like of course, they all take things like the baby to be baby to be the baby to be

Add well cracked bours from the houlder. Bring to a boil and cook slowly for three and one half hours. Cook then put through a coarse sieve into a bowl and set aside until needed. To serve: reheat and add two table speans of finely chopped parsley. If too thick, reduce with a little boiling water.

Fresh Country Shoulder of Pork him one in return? He treats me nice when we are alone.

Alton

I material.

A gingham foock! It is early, but they are being worn at the southern resorts. The wise woman will look over advance styles and be ready when the time comes to choose her spring clothes

A Daily Fashion Told by Florence Rose

than we have in the use of stripes

MARY A. WILSON

School of Cooking

241 South 23d St.

Late Domestic Science Sum. School Instructor University of Virginia

Registration now open; classes start January 5, 1920.

How quickly

right into the pores and cleanses them from little particles of dust, etc. It makes my skin feel so refreshed, too, because it has such a wholesome odor, and is so soothing. I wish everybody would try it."

Resinol Soap

cleared my skin

At all druggists' and tollet goods counters.

"Do you remember, Marie, how

bad my skin looked a short time ago? I was so miserable about it,

I never really enjoyed myself, I wouldn't have believed what an improvement Resinol Soap could make. It is wonderful how it gets

For although it may requir

Fresh Country Shoulder of Pork
Select a plump shoulder of pork,
weighing about seven and one half
pounds. Have the butcher bone and
roll the shoulder. Now put the coarse
branches and sufficient green tops of
branches and s The material to cut out a certain frock from

Mixed Marriages

Anxious Vivisn-Two letters have come to the column recently from young girls who are Protestants and who are

and if the promises in regard to the children are kept. But there have been ways tell what is going to be worn very many unbappy marriages where generally in spring and summer by a difference in religion exists. Further-more, the Protestant in the case has to be married by a priest and has to prom-

A Word to "Zadee" Dear Cynthia-Please publish this to for the house, perch or garden, has very

belle: having beaux "ten nights a week" and so forth. After I had gotten this far I realized that my object wasn't worth the trouble taken in getting it. I would change my tacties entirely. I settled down to a hard winter of school work. In my spare time I swam, walked, read and met nice girls, instead of moping around wondering why I wasn't possible. no such thing as failure, if one follows your directions. Thanking you, I am M. E. H.

Hungarian Goulash
Cut one pound of lean stewing beef in pieces and place in a saucepan and cover with boiling water. Cook slowly until tender and then add:
One half cup of onions.
One carrot, dieed.

Walked, read and met nice girls, instead of moping around wondering why I wasn't poeular. And after I had gone through the process of forgetting the "helle" idea, along came my knight ariding. I had known him for a long time; but on the night he proposed be said, "And I never knew what kind of a girl you were till just this winter."
Now I am engaged, as happy as can be, and popularity completely forgotten.

Why not try my way, Zadee? ANOTHER "FAILURE."

The Woman's INTO STYLE AGAIN Exchange

Remedy for Blackheads

you could tell me a good remedy for blackbeads. They seem to be very thick just on my nose. Also about fifteen

Use a good facial soap every night, following the directions on the wrapper very carefully. Steam your face about once a week. Powder evidently is not good for your skin, and in order to prevent this condition you should give up the use of powder entirely. Try rubbing your face with a chamois skin cloth to take off the shine, and use the ice treatment, rubbing the face with ice treatment, rubbing the face with ice followed by cold cream, to make your pores smaller.

tank foces lumbering over the floor. I bear that it will even climb over any obstructions in its path. These toys were exceedingly popular last year, and I was glad to find a shop where they can be had this year for thirty cents.

And then another present for little girls is a patent leather pocketbook adorned with brightly colored worsted flowers. You have seen these for grown.

Sixteenth Birthday Party

Dear Madam-Although an admire of your column this is the first time I am asking for your valuable advice. At the latter part of the month I intend to give a "aweet sixteen" party. Please tell me how to word the invitations and what color ink to use. What color-scheme should I use in decorating, and what should I serve? Please send me come games, as very few of the guests can dance. What shall I went? How should I go about the introduc-tion?

Cut stiff paper in the shape of a full-blown flower and edge it with shaded pink border. Draw in a yellow center and encircle it with four "16's" radi-

Pink crepe paper is very satisfactory for decorating purposes, and if you cannot get pfink flowers use pink crepe

cannot get pfile flowers use pink crepe paper ones. They look very natural. Serve sandwiches tied with pink ribbons, pink and-white ice cream and little cakes. I am sending you some games. Wear a simple, becoming dreas, with moderately low neck and short sleeves, not elaborate, but pretty, For an evening affair, a dress of white net or pink georgette crepe or crepe declaine would be pretty.

Introduce cach guest as she arrives to the grifts who are nearest to you. They, in turn will be expected to do any further introducing. If you see that any one guest is alone, does not seem to know any one, or is emburrassed, go to bee, introduce her easily, without making an occasion of it, to several people and stay near until you are sure that the conversations is started and the emburrassing moments are over. It is your duty as hostess to see that every our duty as hostess to see that every mest is at ease, comfortable and havcottons and silks for spring will find ing a good time.

Oilcloth Doilies

this side of the Atlantic. You can at Everybody knows about cilcleth doilies now, but just for that the inventor or some one else has invented ise to bring the possible children up as there one sees any number of striped think it out well to know this and think it out well before entering into an engagement and marriage.

It never does to insist on a person's changing bis or her belief either way, anless he or she can conscientiously do so. a peculiar shape with little squares that morning wear. For gingham, if it ever

Dress Economy

was regarded as a fabric suitable only



Practical 11th hour gift suggestions

A list of gift suggestions, all of which are practical and acceptable household appliances that mean economy and labor saving to the GAS KANGES-a large variety

of styles and sizes in the best makes. Gas Water Heaters Refrigerators Kitchen Cabinets Gas Heating Stoves

Oil Heaters Electric Heaters Gas Irons Free delivery on any of the above. Free connection of gas ranges and water heaters.
Our large warehouse Stock, our

fleet of trucks and corps of efficient mechanics enable us to guarantee prompt and efficient service. We can guarantee delivery and connection of a gas range in time for Christmas if order is received not later than Tuesday noon.

Visit our Showrooms and select the Gift Practical for the home that will continue its good will through out the year to come and many to We will make a liberal allowance on you old gas range.

> O STREETS West Philadelphia Store 263 Sp. 52d St.

PHILADELPHIA

13 b GAS RANGE ARCH

Adventures With a Purse

I HAVE all sorts of last-minute Christmas things to tell you about Dear Madam—Would appreciate it if today. One is for the Christmas stock for ing. It is one of those fascinating baby

you had better see about them at once.

Now if this isn't a bargain, I don't know what is-a twenty-five piece luncheon set, trimmed with cluny lace, for \$7.50! Think of it! There are a limited number of these sets. I can too think of few things that would make a nicer Christman gift;

pink horder. Draw 'n a yellow center and encircle it with four 'the solution for \$3—not the sort you would be likely to see on most anybody, but unusually artistic necklaces, fashioned by the skillful hands of a very clever woman. They are made of richly colored silk cord on which are strung queerly shaped beads modeled from elay and hand painted in deep colors. There and hand painted in deep colors. Ther is but one shop in the city where the

BREAKING A MAN'S HEART

That the "Break" Was Only a Slight Sprain Jour could tell me a good remedy for blackheads. They seem to be very thick just on my nose. Also about fifteen minutes after I put-powder on (which I do very sparingly for this season) the pores in my face seem to open up, which 2 condition and 2 color on the wrapper der?

Lue a good facial goap every night, following the directions on the wrapper very carefully. Steam your face about once a week. Powder evidently in not good for your skin, and no dree to prevent this condition you should give up the use of powder entirely. Try prubbing your face with a chancel skin and the latter than the use of powder entirely. Try prubbing your face with a chancel skin and the latter than the use of powder entirely. Try prubbing your face with a chancel skin and not be use of powder entirely. Try prubbing your face with a chancel skin and the latter than the use of powder entirely. Try prubbing your face with a chancel skin and pole to the went and the little tank foes lumbering over the floor. I hear that it will even climb over any the other day, and he's thin and pale. I had to choose between them again I was glad to find a shop where they prubbing your face with a chancel skin and pale and the same experience.

I was glad to find a shop where they prubbing your face with a chancel skin and pale and and heart. "I really feel sorry I want and the little tank goes lumbering over the floor. I hear that it will even climb over any the other day, and he's thin and pale I had to choose between them again I had to choose between them again I was glad to find a shop where they can be used to have a short time, basn't best friend, had the same experience.

There have been almost as many of the centest for her and and heart. "I really feel sorry I was be acuse to work But Marian knew it was be acuse to work But Marian knew it was be acuse to work. But Marian knew it was be acuse to work But Marian knew it was be acuse to work But Marian knew it was be acuse to work But Marian knew it was be acuse to work But Marian knew it was be

best friend, had the same experience. And then another present for little girls is a patent leather pocketbook adorned with brightly colored worsted flowers. You have seen these for grownups, no doubt, but the ones I write of are just the size for Mistress Marjorie, and are priced at \$1.50. A brand new supply of them is expected in today, but so well liked are they it is impossible to keep them in stock, so you had better see about them at a supplied to the sound of the same experience. My dear," she confided to Helen. "I these rapid recoveries as there have been hopelessly broken hearts. The reason probably is that the breaking only occurs in the minds of the girl who refused and the man who lost. It never seems to get so far down as the heart, you know. It certainly was fine of him bow to be so cheerful. It's the first time I've seen him since I told him about Billy, and he said, 'I hope you'll be vary happy.' Just like that, Oh, what men have to go through!"

For exversal weeks, they comforted be only the thing he wears upon his

well each man was taking it, whee he said and how be was beginning brayely to go see other girls, 'I'm so glad, too.' Then quite suddenly, without warning, Jack's engagement was an-

Helen was stunned, but she recovered quickly. "I always said he wouldn't stay single long." she told everybody. "And I'm so happy to think that he was sensible and didn't just become an old backler out of write." old bachelor out of spite.

There have been almost as many of For several weeks they comforted each other by each telling her own harrowing experiences in meeting the man whose heart she had broken. Their friends became weary of hearing how well each man was taking it, while he call and then take another basty glance for tuck he for several man whose heart she had broken. Their tity little pieces. The heart itself may well each man was taking it, while he girl comes along."

> Cuticura Soap Complexions Are Healthy

BY MARRYING SOMEONE ELSE

The Girl Who Prides Herself Upon This Often Discovers Later

Chuck Roast . . . Rump Roast Butcher's Roast Hamburger Steak Fowl (3 lb. av.) Fancy 35c

Fresh Hams . . Reg. Hams Skinback Hams. Pork Loins Olcomargarine, all not brands 32e

MITCHELL'S MARKET, Inc., S. Delaware Av., Phila.

It Wouldn't Be Christmas Without Delicious Atmore Mince Pie No Sugar Needed

Just think how disappointed the folks will be if there isn't a delicious mince pie with their Christmas dinner. Start your preparation now by ordering Atmore's Mince Meat. All the richness of fresh California Sun-Maid raisins and finest fruits blended the Atmore way-the way that has satisfied expert pie-bakers for many years. No sugar nor cider needed -just the crust.

Rich, Spicy Mince Meat Cake-Without Sugar

The quick, easy, economical way to make delicious Mince Meat Cake is with Atmore's Mince Meat:

Ingredients pound Atmore's Mince Meat 1 cupful New Orleans Molas-

6 level tablespoonfuls Shorten-

1/2 tablespoonful Salt 2-3 tablespoonful Soda 1-3 teaspoonful Cinnamon

1-3 teaspoonful Nutmeg 1-3 teaspoonful Allspice 3 level sifted cups Flour

Cream the shortening; then cream the molasses with it; add salt and spices; mix soda with Mince Meat, stirring well; and this to spiced mixture; last, fold in flour, mixing all thoroughly. Paper line the pan.

Bake an hour or more in a moderate oven, trying with straw till it comes out clean. Makes 24-pound cake. In individual muffin tins, bake 29 minutes.

If you desire a gicher cake add— \(^1\)

Method

t tablespoonful more raisins, or I tablespoonful eccua, or I teaspoonful nut extract (al-mond, pistachio, etc.)

Atmore's Plum Pudding

Thousands of Philadelphia families serve it every Christmas. They like it immensely. So will you. All ready to heat and serve. At your grocers.

ATMORE & SON, Philadelphia





"Needs No Sugar—Ready for the Pie"